

LUNCH

(12:00-16:00)



TOAST

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| Bruschetta | 15 |
| Veal & Tuna | 17 |
| Marinated Salmon | 17 |

FIRST

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| Pea & Mussel Soup | 15 |
| Cheese Platter | 19 |
| Caprese | 17 |
| Steak Tartare | 19 |
| Prosciutto & Melon | 17 |
| Eggplant Parmigiana | 16 |
| Grilled Prawns | 24 |
| Cannellini & Chickpeas Salad | 14 |
| Spring Salad | 14 |
| <i>(add egg, chicken or cod)</i> | 17/18/20 |

SECOND

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|---------------------------------|----|
| Pan Fried Cod | 28 |
| Roasted Chicken | 27 |
| Cotoletta alla Milanese | 34 |
| <i>Veal Cutlet, Breadcrumbs</i> | |
| Club Sandwich & Fries | 24 |
| Pulitzer Burger & Fries | 24 |

PASTA

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|---------------------------|----|
| Burrata Pistachio Fusilli | 22 |
| <i>Pesto, Lemon Zest</i> | |
| Lobster Spaghetti | 39 |
| <i>Tomato, Lemon Zest</i> | |
| Stuffed Gnocchi | 22 |
| <i>Scamorza, Tomato</i> | |
| Ravioli alla Norma | 22 |
| <i>Eggplant, Ricotta</i> | |

SIDES

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| Sauteed Spinach | 7 |
| Green Salad | 7 |
| Focaccia | 6 |
| Roasted Potatoes | 6 |
| Fries | 7 |

DESSERT

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| Cannolo Pistachio | 9 |
| Affogato Espresso | 8 |
| Limoncello Cheesecake | 11 |
| White Chocolate Panna Cotta | 11 |
| Ice Cream | 5 |

ALLERGIES: Pulitzer Garden endeavours to create a memorable experience for all of our guests. Should you have any food allergies or specific dietary requirements, please let our staff know and we will be happy to accommodate.



WHITE WINES

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| Vignamato Verdicchio Dei Castelli di Jesi Classico <i>Le Marche, Italy, Verdicchio</i> | 7 / 37 |
| Garciarévalo 'Finca Tresolmos' <i>Rueda, Spain, Verdejo</i> | 39 |
| Granbazán 'Etiqueta Verde' <i>Rías Baixas, Spain, Albariño</i> | 8 / 45 |
| Tenuta Sant'Antonio Soave Fontana <i>Veneto, Italy, Garganega, Trebbiano, Chardonnay</i> | 48 |
| Nals-Margreid 'Hill' <i>Alto Adige, Italy, Pinot Grigio</i> | 52 |
| Gianni Tessari <i>Veneto, Italy, Chardonnay</i> | 9 / 52 |
| Villa Sparina Gavi di Gavi <i>Piemonte, Italy, Cortese</i> | 11 / 62 |
| Massolino Langhe <i>Piemonte, Italy, Chardonnay</i> | 76 |
| Domaine des Brosses <i>Sancerre, France, Sauvignon Blanc</i> | 15 / 89 |
| Santenay Village Blanc <i>Bourgogne, France, Chardonnay</i> | 115 |

RED WINES

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| Origini Montepulciano d'Abruzzo <i>Abruzzo, Italy, Montepulciano</i> | 7 / 37 |
| Château de Rieufret Graves <i>Bordeaux, France, Cabernet Sauvignon, Merlot</i> | 8 / 45 |
| Castelvecchio <i>Chianti, Italy, Sangiovese, Merlot</i> | 52 |
| Baron de Ley Reserva <i>Rioja, Spain, Tempranillo, Graciano, Maturana</i> | 58 |
| Gianni Tessari <i>Veneto, Italy, Pinot Noir</i> | 10 / 60 |
| Corte Guala Valpolicella Ripasso <i>Valpolicella, Italy, Corvina, Rondinelle, Molinara</i> | 12 / 70 |
| Domaine de Peyrelongue <i>Saint-Émilion Grand Cru, France, Merlot, Cabernet Sauvignon</i> | 14 / 72 |
| Torleanzi Manduria Tyrannus <i>Puglia, Italy, Primitivo</i> | 85 |
| Muga Selección Especial <i>Rioja, Spain, Tempranillo</i> | 135 |
| Luigi Einaudi Barolo Ludo <i>Piemonte, Italy, Nebbiolo</i> | 145 |



SPARKLING

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| Prosecco di Valdobbiadene DOCG <i>Veneto, Italy, Glera</i> | 9 / 50 |
| Delamotte Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i> | 16 / 91 |
| Laurent Perrier Brut <i>Champagne, France, Chardonnay, Pinot Noir, Pinot Meunier</i> | 19 / 110 |
| Delamotte Blanc de Blancs <i>Champagne, France, Chardonnay</i> | 190 |
| Laurent Perrier Rosé Brut <i>Champagne, France, Pinot Noir</i> | 235 |

ROSÉ WINES

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| Corvina Rosato 'Gregoris' <i>Veneto, Italy, Corvina</i> | 7 / 37 |
| MIP <i>Provence, France, Cinsault, Grenache, Syrah</i> | 10 / 55 |
| Château La Mascaronne <i>Provence, France, Cinsault, Grenache</i> | 14 / 80 |
| Domaine des Brosses Sancerre Rosé <i>Sancerre, France, Pinot Noir</i> | 75 |

COCKTAILS

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| Fizzy Garibaldi | 13 |
| <i>Ketel One Vodka, Savoia Americano, Mandarin Sherbet</i> | |
| Amalfi Margarita | 15 |
| <i>Arette Tequila, Agave, Bergamoto, Lime</i> | |
| Rhubarb Negroni | 15 |
| <i>Fords Gin, Campari, Martini Rubino, Rhubarb</i> | |
| Hazelnut Old Fashioned | 15 |
| <i>Jack Daniels Triple Mash, Quaglia Nocciola</i> | |

NON-ALCOHOLIC

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| Blackberry Fizz | 10 |
| <i>Tanqueray 0%, Blackberry Cordial, Soda</i> | |
| Garibaldino | 10 |
| <i>Martini Vibrante, Mandarin Sherbet, Lemon</i> | |

BOTTLED BEERS

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| Heineken 0.0 | 5 |
| Heineken Star Bottle | 5 |
| Brouwerij 't IJ | 6.5 |
| <i>IJwit, Natte, I.P.A. or Zatte</i> | |



COFFEE

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| Coffee | 4 |
| Espresso | 4 |
| Caffè Americano | 4.5 |
| Espresso Macchiato | 4.5 |
| Cappuccino | 4.5 |
| Hot Chocolate | 4 |
| Cortado | 4 |
| Double Espresso | 4.5 |
| Latte Macchiato | 4.5 |

TEA

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| Tea of Your Choice | 4 |
| <i>Japan Green Sencha,</i> | |
| <i>Traditional Earl Grey, China</i> | |
| <i>Supreme Rose, Vervaine,</i> | |
| <i>Suid-Afrika Rooibos, China</i> | |
| <i>Finest Jasmine, Ceylon, Classic</i> | |
| <i>English, Camomille Blossom</i> | |
| Fresh Mint or Ginger Tea | 5 |

COLD DRINKS

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|-------------------------------|-----|
| Sparkling or Still Water 25cl | 4 |
| Sparkling or Still Water 75cl | 6.5 |
| Soft Drinks | 4.5 |
| Chocomel or Fristi | 4.5 |
| Fever-Tree Soft Drinks | 5 |